MONDAY EVENING, NOVEMBER 26.

SUBSCRIPTION TO THE EVENING EDITION TIR YEAR...

VOL. 29.....NO. 9,960 Latered at the Post-Office at New York as second-class mail matter.

# Here's a "High-Water Mark."

The Actual Bona-Fide Number of "Worlds" Printed and Sold Wednesday Nov. 7, 1888, Was

580,205.

Supt. of Mail and Delivery Dept.

W. H. NEWMAN. Foreman Press-Room. Personally appeared before me this 8th day of November, 1888, J. B. McGurrin, Superin-Mail and Delivery Department, and W. H. NEWMAN, Foreman Press-Room of THE WonLD, selo, being sworn, do depose and say that the foregoing statement is true and correct. JOHN D. AUSTIN.

A Record Never Before Achieved by an American Newspaper.

THE DAY OF TURKEYS.

Next Thursday is the day of Thanksgiving. After the religious sentiment called forth by the holiday, the dinner ranks in importance. THE EVENING WORLD makes itself for the occasion the cookery book of its thousands of housekeeping readers. In the menus we offer for the edification of the women, they will find more useful hints than can be gathered from Mrs. Glass herself.

That eminent authority tells us that the first thing to be done in cooking a hare is to catch it. The first necessity in preparing a Thanksgiving dinner is to ge money to buy it with. The beauty of THE EVENING WORLD's cartes is that every purse, provided it is not entirely empty, can be accommodated. We suggest modest dinners and elaborate dinners, dinners for the rich and dinners for the poor. May most of our readers be in a position to select the best of these. May those who are not so fortunate be happy and contented with a more moderate repost. And in all cases may good digestion wait on appetite and health on both.

### HOUSEKEEPING EXTRAORDINARY.

Mayor-elect Grant has purchased a new residence. It is in an aristocratic neighborhood, being on the north side of West Seventy-Third street, just east of West End avenue. He has Gen. GRANT'S widow as a near neighbor. It is a handsome house, brown stone, finished with Tiffany brick, four stories and basement. But it will have no female head at present, as the Mayor declares his intention to remain in bachelorhood

We congratulate the Mayor-elect on his , lacking only a mistress to make it perfect. But its owner will not forget that he will have a yet more important house to put in order after the 1st of next January. He will be called upon to clean, repair and refurnish the edifice of the City Government. From [cellar to attic it needs purification and a thorough cleansing. There are unhealthful, malarious spots in it which must undergo a process of disinfection. The last tenant has been a citizen of fair individual reputation, but careless, impracticable, notional and unfit for municipal housekeeping. He has hired bad servants: in some cases rascals who have proved dishonest and not only neglected their duties but robbed the premises. The new master must get rid of such worthless help, and put honest and capable men in their places. Then he must repair the building and make it of greater value and more convenient and profitable as a residence.

We wish the Mayor elect every success a housekeeper, both in his public and private

A PITIFUL STORY.

A sad domestic story is told in the fate of the fleet of coal barges which went down in the lower bay about 2 o'clock yesterday morning during the storm which swept over the city. The barges were being towed from Bergen Point to Nev York, laden with coal. Their captains did not want to venture the passage in the storm, but the commander of the tug of the Delaware and Baritan Towing Company insisted on starting, and the barges were lashed. together with more than ordinary care.

The result was disastrous. Nearly all the tow went down. Out of fifteen only three were saved. Fortunately no lives were lost, although nearly every barge contained the wife and family of its captain. Women and children escaped in their night clothes, but everything they possessed except what they wore went to the bottom.

Very few know what this means. The story of one captain tells the tale of the whole. The barges are generally owned by the captain. He puts into it every dollar he possesses in the world. He furnishes the cabin with what to him is luxury, and feels a pride in his carpets, curtains and other extravagances. It is his home. His wife and children make it a palace in his eyes. By this bean nearly a dozen families are rendered

THE WORLD. homeless and penniless, just as much so as person would be whose residence and all his worldly goods were swallowed up by an

> No Western blizzard ever made a desolation so complete as this, so far as the poor bargeowners are concerned.

> > A STRATEGIO VICTORY.

The female suffragists of North Carolina have taught their Northern sisters a lesson which, it is possible, the latter may profit by at some future time. In the recent election nearly a hundred colored sisters in Pitt County, in that State, resolved to resort to a novel expedient to rethe despotism of the male wretches who bar their way to the ballot box. They donned male attire, gave their names and addresses with all the confidence of lords of creation, and passed muster. They voted the Republican ticket, and consequently their ballots did not count. But they vindicated a principle, and that, to a woman of spirit, is everything.

This is certainly a shrewd method of enforcing what the women consider their rights. It will be remembered that the plea of some of our city inspectors of registration who admitted two or three women to the lists was that they did not know of their own knowledge the sex of the applicants. They would be still more puzzled if approached by females in male attire. And as some names are common to both sexes, it is not easy to see why the scheme of the North Carolina women, which was so successful in that State, should fail in New York. At all events, we commend the incident to the consideration of our own women suffragists.

A story comes from Cincinnati to the effect that some young ladies who aspire to the stage called on Mrs. Languar in her private car and were refused admittance. When they sent an urgent appeal for an interview. Mr. GEBHARD appeared at the car door, tore up their card and threw it at them. We scarcely believe the story, but if it is true the male relatives, of the young women should pay Mr. GEBHARD a visit. ,

At last we have a key to the whole myste rious affair. The Whitechapel fiend, "Jack the Ripper," as the Londoners call him, is said to be a powerful mesmerist. This accounts for it all. Jack not only mesmerizes his victims, and thus renders them powerless to resist, but puts the London police most effectually to sleep.

James McMillan, of Detroit, who will probabl be the next Senator from Michigan, has a fortune of \$15,000,000. He is fifty years old and began life

He has been writing since early in the sixties, when he printed a number of poems and war lyrics n the San Francisco papers. Previous to this time he had been a compositor. Among the members of the present Congress

who will not answer to the roll-call of the next are three of the wealthiest men in the House—Scott, of Pennsylvania; William Walter Pheips, of New Jersey, and Beriah Wilkins, of Ohio.

Oscar IL, King of Sweden, is said to be a very manly-looking monarch. He stands 6 feet inches in his stockings, is well proportioned, and has gray hair and short, full beard. He is a gifted orator, and is a poet and musician as well.

### WON'T RAISE THE BOYCOTT.

Ale and Perter Brewery Employees Refuse to Yield in the Stevenson Case.

'The Ale and Porter Brewers' Employees Protective Association has resolved not to remove the boycott from the product of John Stevenson & Co.'s brewery for the alleged reason that that firm does not pay union new bachelor hall. It will no doubt be a wages and does not employ union men ex-

Clusively.

The bosses say they will wait until Wednesday to allow the men to raise the Stephenson boycott, failing which they say they will lock out all the Knights of Labor and union men employed in the ale and porter breweries of this city, Jersey City, Newark and Paterson,

### JAMES J. KELSO DYING.

The ex-Chief of Police Stricken with Ape plexy at the Dinner-Table.

Ex-Chief of Police James J. Kelso is dving of apoplexy at his residence, 110 East Fifty-fifth street. He was stricken while at his dinner-table yesterday, and has remained unconscious since.

Mr. Aciso is a prominent member of the County
Democracy and of the New Amsterdam Club. He

was the leader of the County Democracy in the Twenty-first Assembly District. For a number of years he has been Superintendent of Markets in the Finance Department.

Mr. Kelso is a man of full habit and liable to just such an attack as he has experienced. He has been in poor health for a long time.

By No Means the Least.

[From the Allentown (Pa.) Pribune.]
The New York Evening World has invited its readers to contribute to its columns their opinion on the piggest existing nuisance. There are a reat many first-class nuisances on earth, and no the least of these is the man who occupies an hour or two of the editor's time while giving him cinters on how to run a successful newspaper.

The Nuisance Discussion.

[From the Some Sentinel.]
THE EVENING WORLD IS an enterprising sheet. It has lately been soliciting its readers to assist Gen. Harrison in making his Cabinet and to give ntful fancies of what they would do were they sud-denly possessed of \$1,000,000. It now invites let-"The Biggest Nuisance and Its Remedy." Under this head would probably come most of the etters that will be received. The remedy is to stop receiving them.

[From Nime.]



Bunco Canvasser-I can't be mistaken! Aren' you's son of the Widners, of Richmond? His Prey-No; I'm a son of a Cannon, of Salt

WHAT POWDERLY SAYS OF BARRY AT INDIANAPOLIS.

The Latter Will Challenge the General Master Workman to a Public Debate is Seranton-Serious Charges Concerning

INDIANAPOLIS, Nov. 26. - The General Assembly of the Knights of Labor will terminate its proceedings at the close of the session this afternoon, and the delegates will all have started homeward by to-morrow morning.

The forenoon sessions will be occupied with the case of District Assembly 49, the discussion on which will be limited to two hours

Then Mr. Powderly will administer a rep rimand by the body to Representative Skeffington, of the Shoemakers' National District, and then will follow the installation of the general officers.

During the afternoon session Mr. Pow derly will appoint the members of the Legis lative Committee who will be stationed a Washington.

The Committee will consist of Ralph Beaumont, of New York, Chairman; Rob't. Layton, Pittsburg, Pa., and Ira B. Aglesworth, Baltimore, Md.

Thomas B. Barry postponed his departure from the city last evening and left this morn

Thomas B. Barry postponed his departure from the city last evening and left this morning for Chicago. True to his word he has remained during the session of the General Assembly to see it through.

Mr. Barry will at once enter upon a vigorous campaign for the disintegration of the Knights of Labor organization, but more for the starting of a new order.

"I am going to Chicago first." said he, "to see about a publishing contract I have with a house there. I shall then go home for a few days, when I shall start for Philadelphia. I shall make speeches on the way at Cleveland, Toledo and other points. I have an invitation to speak at Powderly's home, Scranton. Pa., and I will accept it. Furthermore, I will challenge Mr. Powderly to have a joint discussion with me there.

Mr. Barry was asked to explain what he meant by the declaration that there is \$495,000 of the Order's money unaccounted for.

He said that during the session of the General Assembly at Minneapolis the Committee on Finances found that amount had been spent in a way absolutely unnecessary.

"It called us before it." Mr. Barry said, "and reported that it had discovered the fact, and it ought not to be made known to the Assembly. I forthwith remonstrated and said that I was ready to account publicly for all the money I had expended. You have come here, I reminded them, as representatives from your local assemblies. They sent you here to investigate the business of the Order, and if there is anything wrong you should make it known. When the Committee reported, however, it did not present an itemized list of expenditures, and the report of the Committee was adopted at the tap of the gavel.

A delegate from West Virginia remonstrated, but Powderly would not let him be heard, so you see by the tap of the gavel.

A delegate from West Virginia remonstrated, but Powderly would not let him be heard, so you see by the tap of the gavel.

General Master Workman Powderly was asked this morning by Thr. Evenno World challenge to a discussion in the city of Scranton.

Scranton.

He said: "I will pay no heed to the man.
He ls either a fool or a knave. He is becoming dangerous and ought to be placed under restraint. His friends should see to him a

FUN FOR AFTER DINNER.



Supposed to represent a wife suggesting the hour

Qualified to Enter.

[From the Norristown Herald.]
A correspondent asks the Boston Globe: "Can a person obtain admission to the Old Ladies' Horce, as is reported, by collecting 1,000,000 old postage stamps?" The Globe replies in the negative, but we should think the person who performs such a task would have no difficulty in getting admitted to almost any insane saylum.

[From the Cartoon.] Mrs. Upton (to her husband)—Charley, you have been with me nearly the whole evening. Go and make yourself agreeable to Miss Bruce or Miss

Matters.

Mr. Upton—But, my dear, I prefer your society.

Mrs. Upton—Yes, darling, but people will think
we are fond of each other, and that is dreadfully
bad form, you know.

An Exceptional Case.

[From the Surannah News.] Sunday-school people in Brooklyn have discuss lately what is known as the Sunday-school kies, which is the process of osculation between teacher and pupil as the last named takes his or her place in the Sunday-school class. Some strong reasons have been presented for the abandonment of the custom, but none of them applies to the young man who teaches a class of pretty girls.

Statesmanlike Reticence.

Reporter-Well, Senator, I have come according to your request. What feature of the late campaign do you wish to discuss?

Distinguished Senator (with ponderous gravity)-I have sent for you, sir, to say that I positively re-I have sent for you, sir, to say that I positively refuse to be interviewed. Put that down—positively refuse. These public men that are always rushing into print in order to keep themselves before the public—got that down?—might take a lesson from the statesmanike reticence of men who really know the courses that contributed to our late defeat, but who maintain a dignified reserve when approached by the thoughtiess laterviewer. Add something about my evident unwillingness to thrust my personality on the public, and let me s. e the article before you print it. Good day.

Raid on Bowery Promonadors. Detective George Connor, of the Eleventh Pre-cinct, started out last night to arrest the tramps and beggars who frequent the Bowery. morning he arraigned fourteen prisoners at the Essex Market Police Court and Justice Ford sent them to the workhouse for three months.

She Throw a Lighted Lamp at Him. Henry Christ, of 100 Henry street, charged his wife Helen, in the Essex Market Court to-day, with being an habitual drunkard. He said that when he upbraided her for her drinking habits lest night she selzed a lighted lamp and threw it at him. She was sent to the workhouse for six months. Tation Literary Union Reception

Union will be held this evening at 1897 East Thirtyninth street. The Union's affairs have always been on a grand scale, and to-night's promises to collect all former events.

The annual reception of the Tatian Literary

(Continued from First Page.) Thanksgiving menu of mine host Bemis of the Richelten, composed by Urbain Sobra, chef:

giving mean a grant of the component of

ARIZONA'S POLITICAL MENUS.

or Taankagiving Day is as follows:

ferretal to the Evening world.1 on, Nov. 26.—Tucson's Democratic m

Ornaments, Randamas.

First Course.—Mississippi Guigeon à La-Mer.

Roast Deg. Apsche style, with Lizard and Taratules
seasoned with Humanitarian Tracts and Tears.

Menoan Burro fried in Quay fat, basted with Dudley
Boodie. Serred with Tammany Crackers.

Civil Service Butler on Silver Patties.

Buszard Pudding with Mugwamp Crab Sauce.

California Wine from Bees Buckley and English Vinevards. California Wine from Boss Buckley and Ruglish Vine-yards.

Prohibition Menu-Pio compounded of Veto-Pension
Ressages, Anti-Spoils Vinegar, acasoned
with Sackville West Spice. Taken
with Hewitt Sour.

The menus to be taken sith bowed heads, in mlence,
The Republicans will have rosat turkey, pig. calf,
lamb and everything nice, and will drink to the approaching day when they will get the offices.

#### WYOMING'S MENU.

[SPECIAL TO THE SVENING WORLD.] CHEVENE, Wy., Nov. 28.—The Thanksgiving

Barrens, Coner, is as stolewal

Oysters on Shell.

Mock Turis. Objeken Broth Celery.

Rocky Mountain Trout, Winder Sauce, Saratoga Potatosa.

Sweetbread Patties, with Troffles.

Fresh Beef Tongue, raisin sauce, Siewed Tomatoes.

Chicken pie, Austrian Stewed Tomatoes.

Chicken pie, Austrian the muchrooms.

New England punch.

Reast sirioin fef beef, rosst ioin of venison, browned

sweet potatoes.

Reast turkey stuffed with chestonets, cramberry sauce, botted potatoes, butter beans.

Broiled quali en toest, asparagus, Lettuce, ebickes said, radiabas, plus pudding, brandy Mince pie, pumpkin pie, delicate cake, fruit cake, Almonds, macaroons, pineapple cream, COMPROTIONENT.

ice cresm, American, Edam and Rouquefor observe, Nuts, fruit, bisouits, coffee,

ST. PAUL WILL PEAST.

PERCHAL TO THE EVENING WORLD ! St. Paul, Minn., Nov. 26.—The most elaborate Thanksgiving dinner that will be served in this city will be by W. J. Dunneback, of the "Roya Café." whose chaf is Gustav Schmidt. It is as fo

lows:

Oysters on half shell.

Purce of piacasaut, consenums royale.

Small Game Patties. Brotled Black Base, Steward sauce
Turkay and orankerry sauce.

Prime rite of Beef. Sugar corn. Mashed Potatoes
Swestbreads. Lardet. Recalloped Oysters.

Green pass. Finesppie. Sherbet.

Saddle of Venicon on jelly. Redhead Duck.

Chicken salad.

Mince and pumpkin pie. Plum pudding.

Catawba jelly. Hoquefort and Edam cheese, Coffee

#### A MENU FROM MOBILE.

SEPECIAL TO THE EVENING WORLD. for the Thanksgiving dinner at the Battle House. D. Barnes, manager:

C. D. Barnes, manager:
FLANTS ON HALF SHELL.
Green Turtle and Quenclies. Concomme a la Celestine.
Bolied Stries. Bass, Anchory Bance.
Baked Deep bea Trout, Matelotte Basse.
Bolied Philadelphia Capon, Parsiey Bance.
Bolied Philadelphia Capon, Parsiey Bance.
Bolied Philadelphia Capon, Parsiey Bance.
Birloin of Beef, Dish Gravy.
Ribs of Beef, Frown Bance.
Leg of Bouthdown Mutton with Jelly.
Young Turkey, Cranberry Bance.
Filet de Boeuf Pique and Champianons.
Baked Ontoken Pie, New England Style.
Broiled Quali on Tosat, Bread Sauce.
Crute an Madeirs.

Roman Purch,

Roman Purch,

Baddle of Venison with Jelly,

Mallard Duck.

Baratega Chips,

Chicken Salad.

Mayonaise of Shrump,

Dressed Lettuce,

Boned Turker an Aspie,

died and Mashed Potatoes.

Baked Sweet Potatoes.

Bolled Onlons.

Bolled Rice.

Roglish Pium Pudding, Cold, and Brandy Sanoe,
pole Pis.

Mince Pie.

Pumpkin Pie.

Fruit Cake.

Lady Cake.

French Risses.

Bisque Glace.

Bisque Glace.

Bisque Glace.

Bisque Glace.

Macaroons.

Biaque Glacs.

Confectionery.

Biaque Glacs.

Frosen Pudding, Catawba Wine Jelly.

Ruis and Raisms.

Apples. Oranges. Bananas.

Edam and American Cheese.

Corres.

Crackers.

### A KANSAS DINNER.

[SPECIAL TO THE EVENING WORLD.] LEAVENWORTH, Kan., Nov. 26.—An elegantly engraved card bear the Thanksgiving menu of the Hotel Delmonico, Sig. Tomasa Giacomini, chef. In detail it is as follows:

In detail it is as follows:

Bius Points, Haw, with Lemon.
Soup.
Bisque of Lobater, a is Bisaley.

Puree of Game, with Oysters.

Puree of Game, with Oysters.

Parisimme.
Belied.

Ham. Mutton. Caper Sance.

Calves' Tongue.

Builded Turks, with Oysters. Canberry Sance.

Maliard Duck, with Oysters. Cranberry Sance.

Maliard Duck, with Oysters. Cranberry Sance.

Maliard Duck, with Oysters. Cranberry Sance.

Maliard Duck, with Oysters.

Chicken Oroquettes, with French Champignon.
Boned Turkey, a la Delmonico.

EFFREER.

Chicken Oroquettes, with French peas,
Oompote of qualis, auz Champignons,
Aspic of fowl, a la Reine.
Massroul, a la Palermo Oyster.

Pattles, a la Obef de Curine.

Sattabe.

Colle Disker.

Lamb. Spiced veal, Corned beef, Tongue.

VEONTABLES.

Mashed, boiled and browned potatoes, Green peas,
Sancekraus, Sweet corn. Stewed tomatoes.

RELIBRIES.

Celery. Tomaic cateup, Pickled beets, Chow Chow,
Wercesterchire sance, Oroses & Blackwell's pickles, S

Queen cives.

Frunch mustard.

English plum. Cognac sance.

FEUDDINO.

English plum. Cognac sance.

FASTRY.

Mince pia, Apple pia, Lemon pis, Greengage pis.

English plum, Cognac sauce,

Mince pia, Apple pie, Lamon pie, Greengage pie,
CAKE.

Orcolean alicea. Sponge cake, Lady fingere.
Delmenteo, Vanilla and Obcoolate Ios-cream,
Coranges, Apples, Filberts, Aimonds,
Knglish walnuts California grapes, Raisma,
Java coffee, Oate au iais,
Corackers and chooses, English breakfast Tea.

### TRENTON'S THANKSGIVING THEORY.

PRECIAL TO THE EVENING WORLS, THENTON, Nov. 26. -Here is Trenton's idea what a Thanksgiving dinner should be like, as set forth by the chefjof the Trenton [House, the head quarters of all the Jersey politicians of note:

uarters of all the Jersey politicians of note;

Blue Points on Shell,

Bisque of Celery,

Boiled Salmon—Sanon, Hollandaise,
Filet of Seef with Rushrooms.

Opiokan Oroquettes. Terrapin, Marpland Style,
Rihe of Beef. Young Tarksy, Oranbarry Sanon,
Domestic Duck, Apple Sanon,
Bland Postaces, Boiled Sweet Polations.

Osalifower, Stewed Tomatoes,
Belled Onions, Corn.

Bed. Head Duck,
Saratoga Chips,
Lobster Salad, Lettnon,
Minos Pes, Apple Pio, Cranberry Tark,
Coccannt Fudding, Orean Sanon,
Apples, Orannes, Batanas,
Figs, Raisma, Assocted Nuts,
Coccannes, Roquefort Obecce,
Roquefort Obecce,

### FOR PHILADELPHIA'S EPICURES.

PHILADELPHIA, Nov. 58.—Proprietor Boldt, o the Hotel Bellevue, the Straiford and the Bullitt Building Restaurant, employs three cheis of undisputed talent. Proprietor Boldt has revolu ionized the cuising of fashionable Philadelphia ninth street. The Union's affairs have always been on a grand scale, and to-night's premises to college all former events.

A BAFE, ours cure for coughs and colds. Adamson's would be bliss to ent."

A BAFE, ours cure for coughs and colds. Adamson's glory of his white kitchen garments. He knitted

"EITHER A FOOL OR KNAVE." THANKSGIVING MENUS, his brows and rattled off dishes to make the mouth water in a way that punsied even Proprietor Bolds.

Hultres (Shrewsbury's).

Potage a la Templiere.

Fleta de Rass Voulsedt.

Fleta de Rass Voulsedt.

Fleta de Rass Voulsedt.

Balade de Concombres.

Bulremp de Visitils a la Marie Louise.

Bulremp de Visitils a la Marie Louise.

Belle de Mestan a l'Anglaise.

Haripots Bretonne.

Soptet de Manthe a la Grandien.

Tous Grand Banthe a la Grandien.

Tours plant a la Homissi.

Toursplan la Flaindelphie.

Ralada de Laites ut de Tounate.

Piembiere ann Mercons la Cuarine.

Petate Vous la Cuarine.

Raldina.

Cafe.

MOTEL BELLEVUE, PHILADELPHIA, Nov. 29, 1888 A SARATOGA FEAST.

(SPECIAL TO THE EVENING WORLD.) SARATOGA, Nov. 24 -Here is the Thanksgiving menu at the Worden.

Blue Points on Half Shell

Blue Points on Half Shell.

Green Turtle a l'Anglaise, Consomme a la Royal.

Boilod Kennebec Salmon, Sance de Humerch.
Potense de Terre a la Duchesse.
Table Colery. Queen Olives.
Boiled Capon with Egg Saues,
Cole,
Bord Turkley an Getee.
Beof, Lamb, Tonguo, Ham.
Fonch is la Kamerne.
Filet de Roud I la Kinasant. Bernhardt.
Quant on toast a la Chassant. Bernhardt.
Quant on toast a la Chassant.
Chicken Liver Saute an Financeire.
Lamb Chops, breaded, a la Tobeles.
Queen Fritters au Vanilla.

Chicken Relad au Mayonnaise.
Poteto Salad.
Roast.
Partridgs, with Jelly.
Ribs of Frime Beef, with Brown Gravy.
Turkey, Stuffed, Oranberry bauce.
Baddle of Canaca Muton, Currant Jelly.
Roled Potatoes. Mashad Potatoes.
Boiled Sweet Potatoes.
Green Pess. String Beans. Lims Beans.

Boiled Sweet Polaton.

Builed Sweet Polaton.

Green Pets. String Beans. Lims Beans.
Breet Corn.

Past March String Beans.
Breet Corn.

Past March String Pets String Beans.

Breet Corn.

Past March String Pets String Beans.

French Kinese.

French Kinese.

French Kinese.

Macaront.

Assorted Cake. Wine Cake.

Charlotte Russe.

Port Wine Jelly.

DESSERT.

Oringes. Apples. Almonds.

Knglists Walnute. Pocans.

Branl Nute. Raisins.

Ooflee, Tes.

WAY DOWN IN CAROLINA. SPECIAL TO THE EVENING WORLD.]

CWARLESTON, S. C., Nov. 28. - The Charlesto

Hotel will present its guests with the following Thanksgiving dinner: Victora, Cotscome aux Petits Pols, Hors d'ul Euvres, Petes de Rrs de Veau Perigeux, Olives, Radishes, Lettuca, Celery, Olives. Radishes. Lettuce. Celery.

Boiled Striped Bass. Lobster Sauce.
Fommes Hollandales.
Boiled Yeach Beet Tongue. Sauce Tomste.

ENTRIKES.

Fried Chicken a la Maryland.

Bweet Brearis. Pique a la Macedoines.
Tapicoa Cake. Rum Bance.

Borbet an Champague.

BOAST.

Ribs of Seef, Turkey, Cranberry Sauce Shoat, with Apple Sease,

Shoat, with Apple Sence.

Mailard Duck, Siread Sance.

Saddle of Venion, Currant Jelly.

Shrimp Salad.

VEOFTABLES.

Baked Sweet Potatoes. Quiffowers.

Beste. Stewed Tomatoes. Green Peas.

Plum Pudding, Hard Sance.

Mince Pic., Apple Pic.

Assorted Candies. Assorted Cakes.

Floating Island.

Coffee. Fruits.

KENTUCKY EPICURES.

PEPECIAL TO THE EVENING WORLD. LOUISVILLE, Ky., Nov. 25.—The people at the Galt House do not propose to go hungry on Thanks-

Bius Points.

Green Turtle a P Angisiso. Concoumme Princess,
Colery.

Green Turtle a P Angisiso. Concoumme Princess,
Timbales anx Truffles. Oyster Outlets a la Rormand.
Filiet of English Turtost.

Keunebec Salmon, with French Pesa,
Pommes a la Duchesse.

Boiled Jole and Greens.
Boiled Jole and Greens.
Boiled Jole and Greens.

Britist of Ole and Greens.

Braghasti su Parmessa.

Roast Sirioin of Beaf. Baked Mashed Potatocs.
Young Pig. Apple Saucs.
Turtesy stuffed with Chestnuts. Oranberry Baucs.
Baked Sweet Potatocs. Centiflower au Gratin.
Dasmond-back Torrapin a la Maryland.

Asparagus Hollandsiss.

Larded Quali, braised a la Victoria.

Haricot Vorta,
Sweetbread Pique a la Trianon.
Petits pois.

Maccedoin of Fruit a la Tolferino,
Roman Funch.
Canvastack Duck a la Bigalrade.

Macedoine of Fruit a is Tolfarine,
Roman Punch,
Canvasback Duck a is Bigairade,
Hominy Fritters,
Rosst English Grouse, Bread Sauce,
Currant Jelly,
Lettoce Salad. Mayonnaise of Unicken. Fresh Lobster,
Pate de Fois Gras. Boned Turky, with Jelly.
English Plum Pudding, Brandy and Hard Sauce,
Mince Ple. Appis Ple. Pumpkin Ple.
Assorted Cales. Confactionery, Charlotte Russe,
Sherry Wine Jelly.
Figs. Dates, Fruit, Vanills Ice-cream,
Coffee.

### A NEW HAMPSHIRE FEAST.

WORLD. CONCORD. N. H., Nov. 26.-The following will be served in this city Thanksgiving Day, prepared by Chef Tarbox:

Consomme a la Royal. Celery. Consomme a la Royal. Celery.

FIRM.

Baked Lake Trout, Espagnole Sauce.
Cusumbers. Fommes Dutchess. Celery.

BOLIEN.

Chicken with Pork. Cream Sauce.
Leg of Southdown Mutton, Caper Sauce.
Leg of Southdown Mutton, Caper Sauce.
Tyoung Turkey, Cranberry Sauce.
From Pig. Apple Sauce.
Green Goose. Brown Sauce.
Birloin Boel, Dish Gravy.
Domestic Duck, Ciler Apple Sauce.
Collo Dishirs.

Chicken Salad. Boued Turkey, with Jelly.
GAME.
Rarded Groune, Red Bance.
Mallard Duck, Rapagnole Sauce.
Mallard Duck, Rapagnole Sauce.

Fracalloped Oysters on Haif Shell.
Chicken Patites a la Bechemal.
Filet of Bedf. larded with Mushrooms.
Queen Fritters, Sauce Chocolate.
French Fried Folstocs. Heaved Tematoes.
French Fried Folstocs. Mashed Potatoes.
French Fried Folstocs. Heaved Tematoes.

Both Research. Grasin.

Bis. Escande Sauce.

DESERT.

Franch Print Print Prinding. Research.

Rices

Rices

Rices

Rights Plum Pudding, Brandy Sauce,
Saow Pudding, Lemon Sauce,
Saow Pudding, Lemon Sauce,
Mince Pie, Apole Pie, Pumpkin Pie,
Squash Pie, Custard Pie,
Angel Cake, Fruik Cake, Gold Cake,
Roman Punch, Raspberry Sherbet,
Strawberry Loc Cream,
Apples, Pears, Oranges, Grapes, English Wallinuts,
Raisins, Cruckose and Cecese.

French Coffee.

### FORT ORANGE CLUB'S FESTIVAL

[SPECIAL TO THE EVENING WORLD.] ALBANY, Nov. 26. -The following menu for Thanksgiving dinner is prepared by Mr. Herbert McKennia, ateward of the Fort Orange Club. It apparently designed to meet the wishes of those who made heavy investments in Benjamin Harrion before Nov. 6:

Son before Nov. 6:

Oysters on the Haif Shell.

Purse of Groose a la Conde. Hare Soup a la St. George.

Balmon a la Tartan. Hare Soup a la St. George.

Cranstades of Rice Siled with Purse of Woodsock.

Scallops of Pheasants a la Victoria. Braised Goose a la Plamandra.

Rosat Suckling Pur a l'Anglaise. Suprems of Fowls a l'Ecartate.

Curry of Rabbits a la Indisense. Wirson a la Americaise, Current delly.

Stewed Terrapin a la Maryiand. Rosat Saddle of Southdown Mutton.

Rosat Turkey stuffed with Italian Chestauts, Cape Cod Cranherry Jelly.

Group of Perigord Trouffes Brocoli with Parmasan Chesse.

Potato Croquettes. Muchrooms with fine Herbe au Granherry Hannel of Roebuox a la Maris Salsily fried in Batter. Hannel of Roebuox a la Maris Rosat Quall with dressed Lottucs. Lobster Saiad.

Rogish Plum Padding. Vol su Vent of Apricots.

Poisah Puff Cabus. My Comment Comments of Rogen Saiad.

Rogish Plum Padding. Vol su Vent of Apricots.

Coffee and Tes.

Marascelino Bayarian Comm. Noyeu Jelly.

### A RHODE ISLAND REPAST.

INPECIAL TO THE EVENING WORLD. PROVIDENCE, R. L., Nov 25. -- Hande Islander at the Bristol. Guy Huntaur chef, will enjoy the following repast on Thanksgiving Day: Nayat Points on the half shell.

Mosk Turtle & l'Anglaise.

Potage Julispoe.

Filet de Sois & in italisense.

Filet de Sois & in italisense.

Filet de Bord aux Champqueens.

Lobuter Grequettes an Maitre d'Hotel.

Sirott of Seg., Hore-andith.

Turker, Chestaut Dressing, Grapherry Jelly.

Boiles Chicken, Ueisty Sance.

Mashad Potetoes, Baked Sweet Putatous, rench Pees, Asparagus, des Harreots, Centiliower Gratin.

English Plum Pudding, Brandy Bauce.

Oharlette Russe, Grape Jelly, lee Urann and Sherbet. Assorted Uske, Fruit.

Coffee. Tes.

A GREAT DINNER FOR ROCHESTER.

SAMPLE FROM SYRACUSE.

SPECIAL TO THE EVENING WORLD.! STRACTUR, Nov. 26. —The Leland Hotel Thanks-

OYSTERS,
Blue Foints,
SOUTS,
Purse a la Reine,
Consomme d'Orisans,
BORD PYRUYRE,
Rissoles a la Pompadour,
Olives.
TER.
Colery.

Rissoles a la Pompadour.

Olives. Celery.

TER. Celery.

Balled Muscallongs, Sames Genèvoies.

Pommes Holiandaires.

Pommes Holiandaires.

RELEVE.

Cenvashace Ducs. Braiss aux Navets.

ENTRES.

Lamb Ohops a la Nellson.

Filet Mignon of Beef a la Mirabeau.

Chevaliare of Chickon aux Champignons.

Eice a la Coude.

Romas Funch.

Riber Beef.

Baddle of Venison, Currant Jelly.

Turkey, Cranberry Sance.

Young Pig. Apple Sauce.

Partndga. Bread Bauce.

Partndga. Bread Bauce.

Chicken Salad, Lobter balad, Watercresse VEGETABLES.

Boiled Potatoes. Mashed Potatoes, Baked Sweet Potatoes, New Beets, Fried Paranips, Spinsch, Stewed Tomstoea, Belied Rice.

DESERT.

English P.um Pudding, Brandy Sauce, Apple Ple, Mince Pie, Fruit Cate, Chocolate Ecisirs, Lady Fingers, Cream Puffs, Wins Jelly, Chariotte Basse.

Nespolitan Ice Cream, Fruit, Requesor Cheese, Beie Cheese, Loffee,

A STURTEVANT HOUSE DINNER.

Paul Huss, chef of the Sturtevant House, submits

the following menu as his idea of what a Thanks-giving dinner should be:

OTETERS.
Blue Points.
SOUP.
Green Turtle 'aux Grenelles. Consomme de Voisille
Regence.
RELEVES.
Timbales à la Rochechild.

Celery. Olives. Radishes.
Final
Kennebes Salmon, Hollandsise. Sole su Gratin.
Cucumbers. Boiled Pota oc.

Philadalphia Capon, colery sauce. Jaml on New York, & la Sam Ward.

à la Sam Ward.

Biswed Terrapin, à la Maryland.
Tenderiots of Boet, à la Sturtevant,
Smail Oyster Pattiee, à la Sturtevant,
Smail Oyster Pattiee, à la Suprema,
Recalope de Vesa, à la Uviennaise.
Filet da Grouse demi-devil.

ROAST.

Turkey attified with Chestnuts.
Elba of Prime Beef.
Saddle of Venison, wha Currant Jelly.

Sorbet à la Africaine.

Chavas Back Duck.

Sorbet à la Africaine,

Boiled and Mashed Potatoes,

Cauliflower Damezais,
Baked Sweet Potatoes,
White Turnips in Oream,
Fried Egg-Piant,
OLD DIMERS,
Turrine da Pate-de-fois-gras, Chicken Salad, Lobster
Balad, Boned Turkay and Truffies, Pickled
Oysters, Cold Quali with Jelly,
DESSEER,

English Pinus Pudding. Fudding à la Renaissance Minco Pie. Feach Pie. Oustard Pie. Neapoitan Oream. Bisouite Glace. Sponge Cake. Lady Fingers. Meoarcons. Charlotte Rassa. Bonboan. Charlotte Chassa. Bonboan. Charlotte Fuits. Coffee.

TWO SIMPLE DINNERS.

For a simple, unpretentious dinner, and one calculated to remind the diners of a Thanksgiving

Day in the old farm-house, the following is sug-

BOUP.
Pot-au-feu.
Botten.

ROAST.
Turksy, Oranberry Sauce,
Lettnee Saind,
DESERT.
Old-fashioned Bread Pudding,
Mized Fruit.

Another prominent chef furnishes the following

with the introduction that " President Cleveland

Would not be diagraced by it."

RORS D'GEUTHE.
German Sausages. Pickles.
SOUP.
Beef, Barley. Tomato.
Fixit.
Boiled Codfish, Drawn Butter, Boiled Potatoes.
ENTREE.
Pork Chops. Apple Sauce. Corned Beef and Sauerkn
ROAST.
Turkey with American Staffing.
DESERRY.
MINGE Pis. OTREERY.
MINGE Pis. OTREERY.

Mince Pie, Oranges, Grapes, Bananas, Coffee.

FOR BROOKLYN EPICURES.

The following was given at the St. George

Pures of Quali, à la Neapolitaine, Consemmé aux Deufs, Potite Timbales, French Olives, Celery, Lyons Sanzages.

California Salmon, & la Louis Phillips, with Potatoss es

California Salmon, à la Louis Phillipe, with Potatoes en Euryles.

Esddie Southdown Mutton, à la Angintee.
Larded Pilet of Beef, à le Savarin, Sweetbreads en Caisse Montpenaier.

Sirioin Beef and Torishire Pudding, Philadelphia Turkey, Truffles, with Chestaute and Oranberry Jelly, Visio Er Marie Beef, Charles et al. Cantillower as Gratin, Bolled Potatoes, French Feas, Oran Spinach with Eggs, Erring Beans.

English Pium Podding with Brandy Sauce, Mines Pie, Fumpkin Pie.

Fancy Ice Cream.

Café Noir.

JERSEY CITY'S IDEAL.

Chef Rinehart, who left the White House kitcher

to superintend at Taylor's Hotel, has this idea of a

Bine Points on the Ha f Shell.

BOUT.

Chicken Consourme & La Victoria.

BORD D'GUUYER.

Boanish Olives. Pickied Walnuts.

Fick of Sois & In Matelete Norwrodt.

Fodate Croquettes?

BERGER SHELL.

BERGER SHELL.

BERGER SHELL.

BERGER SHELL.

FURDATE.

FURDATE.

Turken, staffed. Gabbit Sance. new Ge

would not be disgraced by it."

propounded to the chef;

good Toank giving dinner:

rested by the steward of one of the most prop

giving menu is here given:

Pumpkin Pie. English r. Brance Mines Pie. Vanilla Les Gresse. Grapes. Fluts. Grapes. Oranges. Fluts. Grapes. Oranges. Fluts. Gale Notr. Cafe Notr. [SPECIAL TO THE EVENING WORLD.] The chef at Morrow & Day's Hotel submits the oill of fare for Thanksgiving dinner at l Whitcomb & Downs's. It will be one of the best Inners ever served in Rochester:

Blue Points on half shell.

SOUP.

Mock Turtle. Purse of Tomatos an erouton.

PIRE.

Botted sea Salmon, Anchory Sames.

Foato erequestes.

BOILED.

Corn Beef with Spinach.

Leg of Mutton, caper sauce. Beef Tongue.

ENTREES.

Tenderion of Beef with Mushrooms.

Scallops, fried in crumbs, tartar sauce.

Fig fritters, brandy sauce.

Chicken croquettes.

Oyster patties.

HOAST.

Ribs of Beef with brown Potatoes.

Spring lamb, mint sauce.

Sirion of beef, Borneradish.

Turkey, Turkey, Turkey, Longuage purion.

Foams, Punce.

Saddle of Venison. Nirawberry Jelly.

Hine Points on the half shell.

Blue Points on the half shell.

Blue of Lobeter.

Fiss.

Baked Tront, with Fort Wine Sance.

Potatoes Heliandsies.

Bolied Chicken, with Celery Bar

Boales.

Turkey, with Cranberry Jelly.

Bucks County Chicken, with Celery Bar

Boales.

Turkey, with Cranberry Jelly.

Bucks County Chicken, with Jelly.

ENTARES.

Filet de Bosuf pique à la Parisienne.

Obicken Croquettes à la Italienne.

Maoaroni à la Blenheim.

Kpigrams of Lamb.

Ventranilla.

Potatoes, Kgg Plant, Sweet Pointoes, Spin Desserr.

Plum Pudding, Mince Pies.

Vanilla loe Cram.

Fronts.

GETTING COMPLICATED.

Milk Pig. Fried Apples.

a of Beed, plquë à la Codard. Breast of Chicken à la
Reine Hargôt Aspic de Fois Gras en Bellyne.

Quali sur Oanopé,
Balada.

DESCRIPTION Pudding. English Flum Pudding. Brandy Sense.

National and New York State Politics Some what Mixed. The campaign of the spoilsmen goes merrily on.

while Gen. Harrison, who has the destiny of the combatants in his control, sits serenly at his Indianapolis fireside and wisely keeps his own counse and a scrap book.

This latter is expected to, and undoubted will

Sirion of best, Burrellon.

Turkey, crasherry sames.

Young pig stuffed with chestouts.

Roman punch.

Saddie of Vonison, Strawberry Jelly.

Wood Daek, Currant Jelly.

Testiffuck, Raspherry Jelly.

Partiride, Iarded, with Green Peac.
Quall on Tossi.

YEARTHER.

Street Corn, French Peach, Pannipa, Turnipa, Beets, Belied at Philadellon, Tossis, Yegetable Oysters.

HATOMAISE.

Chicken Salad, Radishes, Shrimp Salad, Lettuce, Spanish Onlors, Frent Lobster.

Celery, Spanish Olives.

Pannipa, Turnipa, Beets, Spanish Olives.

Danish Onlors, Frent Lobster.

Apple Pie, Mince Pie, Lemon Pie, English Plum Pudding, Brandy Sauce, Frozen Brawberries, with Whipped Cream, Fruit Jelly, Rum Jelly, Wine Jelly, Naspolitan Oream, Uharlotte Russe.

Peach Meringue, Walnet Cake, Fig Cake, Lady Finger Motices, Hearts and Hands, Oranga Cake, Silver Cake, Layer Resems, Almonds, Fitherts, English Walnuts.

Apples, [Orange, Banana, Malags Urapea, Ostat Orange, Banana, Malags Urapea, Ostat Orange, Tes, Coffee, Tes, Chocolate, This latter is expected to, and undoubted will be of great assistance to the President-cleet when he shall at last exercise his functions as the great arbitrator and end the dispute for place.

In this State, where the rivals for Cabinet honors and bossanip were supposed to have practically agreed upon a division of the spoils of the election, there is rumor of a hitch in negotiations and a resumption of the conflict.

Ex-Senator Warner Miller is credited with seceding from the "Big Four," declaring war on Tom Platt and relying upon the fact that he and his forty followers at Chicago gave Gen. Harrison, the opportunity to become President to give him the strongest "pull" with the new Administration.

The possibility of his success depends largely. It is thought, upon the character of Gen. Harrison. Does he consider ante-convention featly more worthy of reward than the honest and careest post-convention work of ex-Senator Platt, whose superb management had so much to do with the success of the Republican National ticket in this state.

success of the Republican National ticket in this State?

Both men undoubtedly have strong claims upon the incoming Administration, and Gen. Harrison is known to earnestly desire the harmony of the liepuolican factions in this State, which can hardly be accomplished so long as there is a breach between these leaders.

Unless the friendly relations beretofore existing are re-established. Gen. Harrison will find himself placed in a most uncomfortable position regarding the distribution of New York's share of the Federal patronage. patronage.

Mr. Platt denies the rumored rupture with exSenator Miller, probably with the idea that peace
will yet be restored and the "Big Four" again be
cemented by thes of mutual interest.

With Wapper Miller going it alone, the fight for
the Speakership of the Assembly assumes a new

and interesting phase.

Miller's withdrawal absolved all the leaders from the agreement not to meddle, and each will put his largest finger into the pic.

Friends of both Gen. Husted and Fremont Cole assert that this new complication is beneficial to the interest of the candidate whose success they most desire.

most desire.

Cole thinks that with Flatt's active support there is no possibility of defeat for him.

On the other hand, it is remembered that Miller's friends were in the majority in the Chicago Convention and that his influence jexerted on verhaps two-thirds of the Assemblymen whom young Cole considers in line with his supporters would succeed in bringing them over to vote for the Bald Eagle.

The Last and Unkindest Cut.



Mr. Henderson (rejected)-It erieves me more than I can say to have a parting like this.

Pete Corway Signs with Pittsburg. Pittseung, Nov. 25 -Pete Conway has signed a Pittsburg contract at last. President Nimick closed negotiations with him yesterday. As the salary limit rule dees not go into effect until Dec. 15, has compensation will likely be \$3,500.

At the Hotels. At the Albemarie are F. W. Hawley, of Rochester; Edwin Kerrison, of New Haven, and E. N. Morison, of Baltimore. Prominent at the Brunswick are S. Higelow, of Boston; F. S. Young, of Troy; H. Crawford, of Chicago, and W. T. Small, of St. Paul.

At the Pitth Avenue Hotel are G. W. Prescott, of Atlanta; Oliver W. Mink, of Boston; J. Ay Hering, of Chicago, and J. Scott Ward, of Pittaburg. M. A. Yoke, of Boston; G. R. Metcalf, of Eric, Pa.; Prof. Vitram, of Philadelphia, and Eugene A. Plood, of Palchofine, L. L., are at the Hotel Bartholdi. Among recent arrivals at the St. James are J. B. Pawling, of Boston; Joseph May, of Cincinnati John A. Grady, of Toronto. and W. H. Thomas,

Registered at the Sturtevant House are H. H. Humpareys, of Montreal; S. J. Cunningham, et Boston; Knowiton Ames, of Calcago, and J. R. Barr, of Louisville. Among the Gilsey House guests are A. E. Stevens, of Chicago: James ingalls, of Massachusetts; B. F. Gamorili, of Baltimore, and Wa. B. Bayley, of Washington,
W. W. Scranton, of Scranton, Pa.; D. W. Maber, of Baliston; F. E. Vogel, of Chicago; J. W. Sceling, of Washington, and O. C. Ewart, of Kansachus, are at the Hoffman House.

Among the recent; arrivals at the Astor House are J. J. Edmonson, of Ph. adelphin; T. M. Pages of St. Louis; E. C. Van Duzer, of Elmira; W. H. Wight, of Boston, and Leon Seliger, of Baitimore. At the Grand Hotel are Cap', Join J. Cockran, U. S. A.; Col. P. S. Michle, of West Point; Lieut. Henry Eirby, U. S. A.; C. S. Vernon, of Philadelphia, and Robt. C. Paxton, of Saa Antonio, Tex.

## That Tickling

In your throat arises from catarrh, and as catarrh is a constitutional disease the ordinary cough medicines all fail to hit the spot. What you need is a constitutional remedy like Hood's Sarsaparilis, which, by building up the general health and expelling the scrofulous tains which is the cause of catarrh and consumption, has restored to perfect health many persons on whom these diseases seem to have a firm hold. Many unsolicited testimonials prove beyond question that Hood's Sassaparilla does positively ours catarrh.

### Catarrhal Affection

"For several years I had been troubled with a catarrhal affection in my threat, and had tried several kinds of medicine, but could find nothing to help me. My wife wanted me to try Hood's Sersaparilla, and I must say I was very much benefited by using it, and would recommend it very highly to any one having ashime or mend it very highly to any one having asthma sontarrh " KLIAR P. DEVRIER, firm of Devrice & Potes son, Omaha, Neb.

**Quick Consumption** "I am happy to say that my wife was cured of a very bad dough and what was called 'quick consumption,' by Hood's Barsaparilla. Sine was restored to perfect health, which she has enjoyed over sines." FRANK OZIE, Ber-

Hood's Sarsaparilla Sold by all druggists. \$1; az for \$5. Prepared only by O. I. BOOD & CO., Apotheories, Lowell, Mass.

100 DOSES ONE DOLLAR